

DINNERLY



20-Minute Spinach and Cheese Ravioli with Pear, Parmesan and Rocket Salad



20 minutes



2 Servings

Limited time doesn't mean settling for limited flavour. Toss plump pasta parcels of spinach and cheese in a tomato sauce, then serve with a crisp rocket salad. The best bit? It's on the table in 20 minutes!

WHAT WE SEND

- 50g parmesan ⁷
- 400g spinach and ricotta ravioli ^{1,3,7}
- 400g diced tomatoes
- 10g Italian seasoning ¹⁷
- 1 pear
- 50g rocket leaves

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 1½ tsp sugar
- 2 tsp balsamic vinegar ¹²
- ½ tsp honey

TOOLS

- large saucepan
- vegetable peeler
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Milk (7), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 770kcal, Fat 33.3g, Carbs 80.8g, Proteins 33.4g



1. Prep ingredients

Bring a large saucepan of salted water to the boil for the ravioli. Crush or finely chop **2 garlic cloves**. Shave the **parmesan** with a vegetable peeler.



2. Cook ravioli

Cook the **ravioli** in the pan of boiling water for 3 mins or until al dente. Drain.



3. Simmer sauce

Meanwhile, heat a **drizzle of olive oil** in a medium deep frypan over medium heat. Cook the **garlic**, stirring, for 30 secs or until fragrant. Add the **tomatoes**, **Italian seasoning**, **1½ tsp sugar** and **2 tbs water** and stir to combine. Bring to the boil, then reduce the heat to medium and cook, stirring, for 3-5 mins until slightly thickened.



4. Toss salad

Meanwhile, combine a **drizzle of olive oil**, **2 tsp balsamic vinegar** and **½ tsp honey** in a large bowl and season with **salt and pepper**. Cut the **pear** into thin wedges. Add the pear and **rocket** to the dressing and toss to coat. Scatter over **half the parmesan**.



5. Serve up

Add the **ravioli** to the sauce and gently stir to combine (see Kitchen 101). Taste, then season with **salt and pepper**. Remove the pan from the heat. Divide the ravioli among bowls and scatter over the **remaining parmesan**. Serve with the **salad** and enjoy!



6. Kitchen 101

Handle the cooked ravioli with care to ensure they don't break up or burst open.